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United States
Department of
Agriculture

Food Safety
and Inspection
Service

Meat and Poultry
Inspection
Program

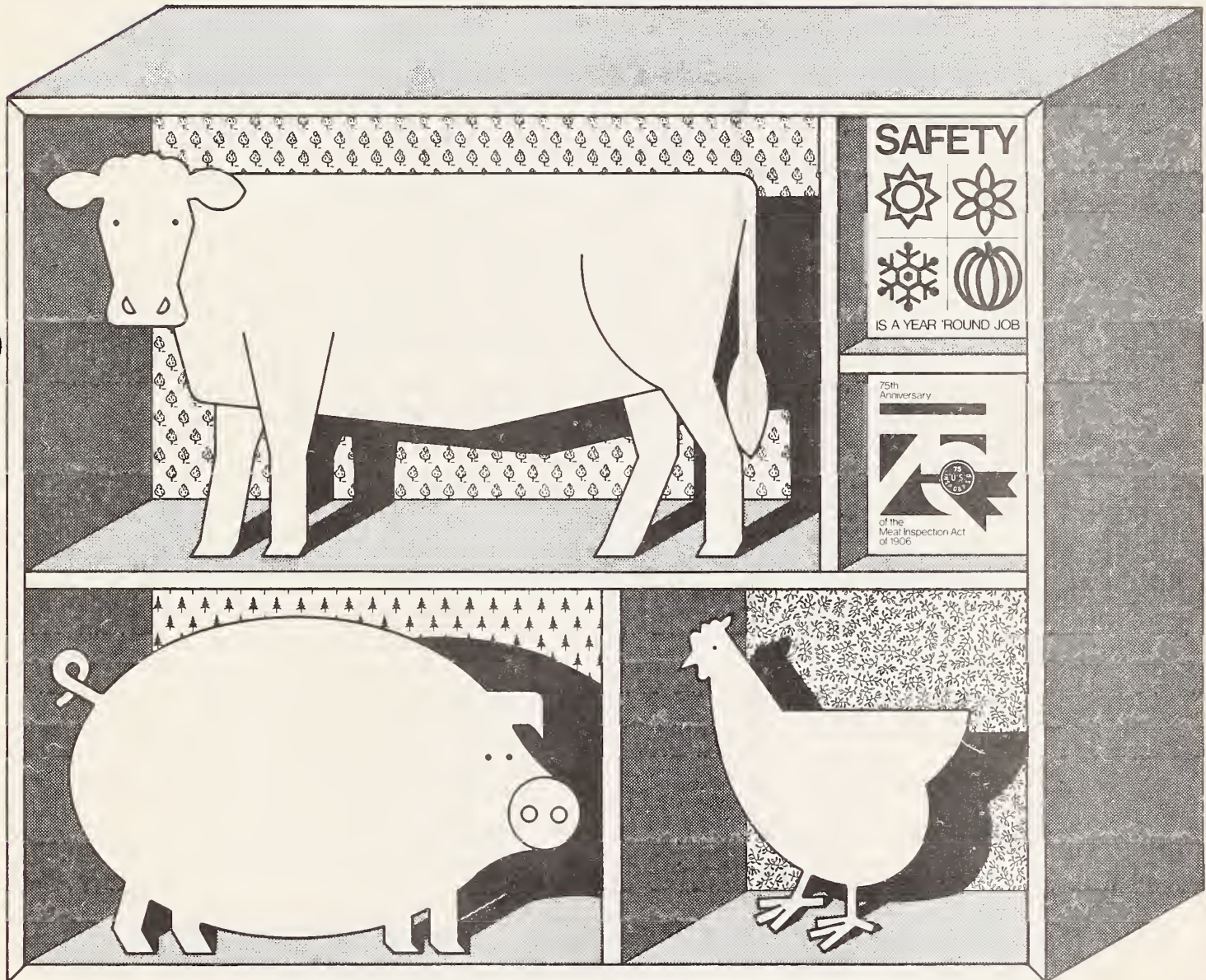
October 1981

Issuances of the Meat and Poultry Inspection Program

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October 1981

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Changes 81-10, Meat and
Poultry Inspection Manual



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

Meat and Poultry Inspection Manual

OCTOBER 1981

CHANGE: 81-10

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
261r through 261w	261r through 261w	81-10

Bulletins Cancelled

Changes on pages 261r through 261w cancel MPI Bulletin 81-18.

Pen-and-Ink Changes

Page 247, section 22.35, (a)(8)(ii), line 4, remove the second parenthesis from the word "bilingual".

Description_____

Number of packages_____

Marks and numbers_____

Name of manufacturer_____

Country of manufacturer_____

Date_____Signed_____."

Metric Weights: All immediate and shipping containers for meat and poultry exports must show metric weights only. Avourdupois or dual weights are unacceptable.

22.68 NORTHERN IRELAND

Poultry Products

Fully cooked poultry products are accepted, provided (1) an import license is issued by Northern Ireland Ministry of Agriculture and accompanies each consignment; and (2) an MP Form 506 is issued by a Federal veterinary inspector with the following statement: "Poultry covered by this certificate received ante- and post-mortem inspection and the product has been heat treated to the requirements of Federal Authority."

22.69 NORWAY

(a) Meat Products

Certificates shall be visaed by consul. Imports by license only. Pork may be exported if the following statement is typed on the reverse side of MP Form 412-3 and is signed by an official veterinarian: "I certify that the swine from which this pork is derived originated in a State that has been declared free from hog cholera." Since the United States is free of hog cholera, the statement may be routinely provided. Any change in the status of this disease will be promptly communicated.

Casings. The following certification may be given on letterhead stationery: "I certify that the casings herein described were from healthy animals (cattle, horses, swine, sheep, or goats) slaughtered in a slaughterhouse in this country and received ante- and post-mortem veteri-

nary inspection at time of slaughter. The product is declared fit for human consumption. The casings are clean and sound and were prepared in a sanitary manner and do not contain preservatives other than common salt (NaCl), and no coloring or bleaching agent. The barrels were thoroughly cleaned before leaving the plant and have not been used for products harmful to meat.

Tarmsort (Casings)	Antall Kolli (No. of Packages)	Vekt. (Weight)
-----------------------	--------------------------------------	-------------------

Veterinaerens Kontrollmarke Pa Kolli
(Veterinary Inspector's Marks on the
Packages)

Avsender (Consignor)	Addressee (Address)
Mottaker (Consignee)	Bestemmelsesste (Destination)

Fraktmerke
(Shipping Marks)

(Signature)

Kontrollveterinaer
authoriset av.
(Veterinary Inspector
authorized by)

Veterinaedirektoratet mads Gaustad."

(b) Poultry Products

Products with phosphates are not permitted entry. However, MP Form 506 can be completed without statement on phosphates.

22.70 OMAN

Meat/meat food products/meat byproducts. Issue MP Form 412-3.

22.71 PAKISTAN

Poultry Products

Before MP Form 506 is issued, the inspector must assure that all speci-

fications in the bids are met, and poultry was slaughtered by means acceptable under Moslem law. The following statement, in conformity with Moslem law, shall be typed on the certificate:

"The poultry covered by this certificate was slaughtered by means of a sharp knife cutting through the skin, jugular vein, and trachea to result in thorough bleeding out of the carcass in preparation for dressing and evisceration."

22.72 PERU

Meat Products

Unscalded stomachs. See 22.17(b).

* 22.73 POLAND

* (a) Certification

* All certificates and certification statements accompanying product for export to Poland must be signed by MPI veterinarians.

* NOTE: Exotic diseases mentioned below refer to those diseases which may affect the specific animals from which the meat or meat products were derived; e.g., foot and mouth disease, rinderpest, African swine fever, hog cholera, swine vesicular disease which do not currently exist in the United States. If an exotic disease should occur in the U.S., VS will immediately notify FSIS and that information would be transmitted to field personnel.

* (1) Meat Products. The following statement should be typed on reverse of MP Form 412-3: "I further certify that the meat is derived from animals which originate from areas which are free of exotic disease."

* (2) Lard. The following statements should be typed on reverse of MP Form 412-3: I further certify that:

* a. "The lard is derived from animals which originate from areas which are free of exotic disease."

* b. "The lard contains up to (List antioxidants and amount used)."

c. "The lard has a peroxide value (LEA) which is not greater than 2."

d. "The Kreis test performed on the lard was negative."

e. "The color and odor of the lard meet the specifications described in Section 319.702 of the Regulations."

(3) Technical Animal Fat. Technical animal fat may be certified in accordance with Section 351.3 of the Meat and Poultry Inspection Regulations. The following statement should be typed on reverse of MP Form 87. "I further certify that the technical animal fat is derived from animals which originate from areas which are free of exotic diseases."

(b) Permitted Antioxidants

a. Propyl gallate, octyl gallate, dodecyl gallate, or any combination of two - up to 100 mg/kg.

b. Butylated hydroxyanisole (BHA) - up to 100 mg/kg.

c. Any combination of gallates with BHA - up to 100 mg/kg.

d. Natural and synthetic tocopherols - up to 200 mg/kg.

(c) Labeling

Shipping containers must bear all mandatory labeling information including amount and types of antioxidant used. With the exception of permitted antioxidants, lard may be exported to Poland in ship tanks under the same requirements outlined in Section 22.39(a)(2)(vii) of the Meat and Poultry Inspection Manual for Great Britain. A placard secured to the hatch should bear antioxidant data and the export stamp. Export certificate shall be visaed by consul of that country.

22.74 PORTUGAL

Meat/Poultry Products

They are subject to laboratory testing by the Portuguese Government for organisms harmful to human and/or animal health; however, a special certification is not required. Issue only MP Form 412-3 for meat products and MP Form 506 for poultry products.

22.75 ST. VINCENT ISLAND

Meat Products

Add to export certificate covering fresh, cured, or smoked products, the statement "The United States is free from foot-and-mouth disease."

22.76 SALVADOR (EI)

Meat Products

Export certificate must be visaed by consul of that country.

22.77 SAUDI ARABIA

Fresh (chilled or frozen) carcasses, sides, quarters, and other cuts of male cattle not over 5 years old, of sheep not over 3 years old, and of poultry may be exported.

Each carcass (side or quarters, if cattle) must (1) bear legible U.S. inspection legend, (2) be free from any preservatives, (3) have kidneys removed, and (4) be wrapped in clean white cloth.

Fresh/frozen, precut and prepackaged meat and poultry must bear bilingual labels indicating that Islamic slaughter was used, date of packaging or freezing, and expiration date in addition to other required label features. Chilled meat and poultry must arrive in Saudi Arabia within 5 days after slaughter, and frozen meat and poultry within 3 months after slaughter.

(a) Certification

(1) **Meat products.** Issue MP Form 412-3 with the following certification on the reverse:

"I hereby certify that the beef/sheep described herein is from animals whose average age is ____ years (as certified by plant management), which were examined within 12 hours before slaughter and immediately thereafter by an official veterinarian or by an inspector under direct veterinary supervision, and were found free of disease and suitable for human consumption."

(2) **Poultry products.** Issue MP Form 506 with the following certification in the remarks section:

"I hereby certify that the poultry described herein is from birds which were examined within 12 hours before slaughter and immediately thereafter by an official veterinarian or by an inspector under direct veterinary supervision, and were found free of disease and suitable for human consumption."

Certificates and statements must be dated, signed by an MPI veterinarian, and show his official title. Certificates must be legalized by Arabian-American Chamber of Commerce or by Arabian consul.

(3) Processed meat and poultry.

Issue appropriate export certificate. Bilingual labels which include those labeling features mandatory in the U.S. and net weights in metric units are required.

(b) Special Requirements

(1) Certificate of Muslim

slaughter. In addition to FSIS certification, the exporter must obtain a certificate of Muslim slaughter from a member of an Islamic Center.

The certificate must also be legalized as in (a) and must accompany all shipments.

(2) Saudi Arabia standards.

Exporters should become familiar with the specifications described in Saudi Arabia Standard No. 40, which are not subject to FSIS certification. Copies of these specifications, the list of Islamic Centers, and telephone numbers of Arabian-American Chambers of Commerce in the U.S. are available from RD and FPS.

(c) Shipments for U.S. Personnel

The certificate of Muslim slaughter may be waived if products are shipped for consumption by U.S. personnel in Saudi Arabia. Obtain and file with triplicate copies of export certificates (MP Form 412-3 or 506) a written

statement from the party applying for certification that the shipment is destined for consumption by U.S. personnel and full responsibility is accepted for possible problems in gaining entry of the shipment into Saudi Arabia as certified.

22.78 SINGAPORE

(a) Certification

The same veterinarian must sign all certificates and supplementary statements. DVM or equivalent degree should be placed after signature. Issue MP Form 148 for both meat and poultry products plus appropriate regular export certificate. The weights and numbers of cartons should be divided to accurately reflect the amount of product originating from each establishment when product originates from two or more establishments.

(b) Slaughter Dates

Slaughter dates with month (spelled out) and year must be shown on MP Form 148 and on shipping cartons of all fresh/frozen meat and poultry products exported to Singapore. Product frozen for more than 6 months will not be allowed entry into Singapore. The 6 months will be calculated from the first of the month (based on the oldest slaughter date in the shipment) to the date of arrival in Singapore.

(c) Canned Products

The following additional statements must be typed on export certificate for canned meat and poultry products:

Products were (1) manufactured according to standard canning processing technique and were subjected to a temperature of not less than 100° C. for not less than 90 minutes; (2) prepared with meat from animals or birds subjected to ante- and post-mortem examinations and found free from disease; (3) not treated with chemical preservatives or other foreign substance injurious to health; (4) sanitarily prepared, processed, and packed under veterinary supervi-

sion, and are fit for human consumption.

NOTE: Any processing variation from the 100° C. for not less than 90 minutes should be submitted to the Primary Production Department, Government of Singapore, for approval. Shipments must not be made until such approval is obtained.

Canned pork and beans which are not amenable to the Meat Inspection Act may be certified under Part 350 of the regulations (Certification Service). The product shall be accompanied by a declaration from the manufacturer stating: (1) The meat content of the product (including fat); (2) That the product has been prepared from sound and wholesome ingredients; (3) That the product has been heated to _____(degrees centigrade) for _____ minutes; (4) That every portion of the contents has been heated to a temperature of not less than 100° C.

The above declaration shall be countersigned by an MPI veterinarian stating that he has no reason to doubt the truth of the manufacturer's declaration and that he is satisfied with the cleanliness and manufacturing practice of the processing plant. This certificate may be typed on company letterhead. Veterinarian countersigning certificate should include "MPI Veterinarian" under his signature. An MP Form 412-3 will not be issued.

22.79 SPAIN

Meat Products

(1) Fresh (chilled) meat may be imported only in the form of sides or quarters in wrappers which have been approved by the Spanish Directorate General for Public Health. Exporters may obtain approval of such wrapping materials through their Spanish inspectors. Time from slaughter to unloading of fresh meat at Spanish ports may not exceed 15 days.

(2) Frozen meat in cartons (cuts or boneless) must show slaughter dates. Slaughter to date of unloading at

Spanish ports shall not exceed 3 months. Weight on cartons in metric units.

(3) Pork. Pork and pork offals, including tongues, will be accepted provided they are consigned only to one of the following Spanish ports (in order of preference): Santander, Valencia, or Barcelona. Both freezing date and freezing temperature must be indicated on export certificate.

(4) Consumer size packages must bear labels printed in Spanish, and must show:

1. Date of packaging or storage termination date. This must not be coded.

2. Weight in metric units.

3. Lot number or other identification of manufacture. This may be coded.

4. Country of origin, as "Product of USA."

5. Directions for preparation or use of the product, if applicable.

6. For product marketed under a distributor's name or trade mark, labels must show Est. No. of producing plant preceded by "Manufactured by."

(5) Beef tripe. Must be washed and scalded without chemicals.

(6) Certification. Issue MP Form 412-3. Face of certificate must show:

1. Name, address, and Est. No. of slaughter or processing plant.

2. Means of transportation - name of vessel.

3. Name and official title of veterinarian signing certificate (beneath signature).

The following statement shall be typed on the reverse of MP Form 412-3:

"I certify that the meat described herein is from animals slaughtered in a legally-authorized slaughterhouse in the United States and were subject to official ante- and post-mortem inspection. The meat is fit for human consumption and has not been treated with any unapproved additive nor with any other substance that is noxious to human health. It has been handled under the best hygienic and sanitary conditions and is fit for human con-

sumption. It does not represent any hazard of spreading epizootic disease."

(Signature)

Official Veterinarian

Name and Title

22.80 SURINAM

Poultry Products

Chicken Feet. They may be exported, provided each shipment is accompanied by MP Form 506 with the following certification:

"This certifies that the poultry feet specified above have been processed in compliance with the Regulations Governing the Inspection of Poultry and Poultry Products (9 CFR Part 381) as promulgated by the Secretary of Agriculture, and are sound and wholesome so far as can be determined by external examination, and are from chickens of U.S. origin."

22.81 SWEDEN

(a) Meat Products

(1) **Pork, fresh.** The pork must be derived from swine which were born and raised in the United States or Canada. Fresh pork may be treated to destroy trichinae by freezing at an internal temperature not over 0° F. for 20 days under Program control, in rooms or compartments secured with an official lock or seal.

In lieu of statement immediately above and statement quoted in (a)(4) (iii), the following alternative statement may be used: "The most recent portion of this frozen pork shipment was frozen on (month--spelled out, day and year)." The cold storage warehouse records must be made available to the inspector to substantiate the most recent date when the last portion of the pork lot intended for export to Sweden was frozen. If data relative to when last portion of lot was frozen is not available, then the date the frozen pork is presented for

export certification must be used as the most recent freezing date.. Sweden will require subsequent cold storage of the pork at the time of importation into Sweden if 20 days have not elapsed since most recent freezing date.

(2) Processed. For product not previously exported to Sweden, product description and labels should be submitted to contemplated Swedish importer.

(3) Health examination. A medical examination is required for all personnel engaged in the direct handling of meat in boning and cutting rooms of plants exporting deboned and cut meats to Sweden. The medical examinations must be performed at the time of hiring, and at least once a year thereafter, and whenever a disease is suspected. Primarily, the medical examinations should show that the personnel are free from disease or infection which can be transmitted to man via food.

The MPI veterinarian who signs the export certificate must verify from medical certificates on file, that the plant is still engaged in conducting the required medical examinations. This verification must take place within 2 months of the date a consignment is certified for export.

(4) Certification. Certificates must be signed by an MPI veterinarian.

(i) Fresh.

For fresh/frozen cut or deboned meat, the following statement must be typed on the reverse of MP Form 412-3: "The products covered by this certificate have been handled by personnel subject to medical examination according to the Swedish Food Administration Implementing Ordinance SLV FS 1978:11. The cutting, packaging, and general treatment of the products have been accomplished in hygienically acceptable and temperature controlled facilities not exceeding 10° C. (50° F.)." Neither this statement nor

the medical examination are needed for certificates covering whole, half, or quarter carcasses.

(ii) Hormones. In addition to the statement in (i) above, beef, mutton, lamb, meat byproducts, meat food products and veal from dressed carcasses weighing more than 220 pounds must have the following statement typed on MP Form 412-3:

"I certify, to the best of my knowledge and judgment, that the meat and/or meat food products identified on this certificate were derived from livestock which have never been fed or administered growth promoting hormones, and that the animals, from which such meat and/or meat products were derived, were accompanied to the slaughtering establishment by certification from the owner and accredited veterinarian as specified for shipments destined to Sweden."

This certification may be issued, provided a satisfactory method is developed for identifying and certifying specific lots of animals delivered to the plant for slaughter. The same conditions outlined for

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